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Housekeepers' Chat

Fri., Feb. 24, 1928

(NOT FOR PUBLICATION)

Subject: "Betty Lou Washes the Dishes." Information from Bureau of Home Economics, U. S. Department of Agriculture.

Bulletins available: "Convenient Kitchens," and "corn and Its Uses as Food."

--ooOoo--

Before I bring Betty Lou into my program, and tell you how she washes dishes, I must tell you something about Betty Lou's mother. Betty Lou's parents lived on a farm, until a few years ago, when they had to move to town. On Christmas day, in 1917, I called on Betty Lou's mother, and found her in a most pessimistic mood. "What's the matter?" I asked. "Didn't you get any Christmas presents?"

"I did," said Betty Lou's mother, shortly. "I got a rug. It's in the parlor." We went into the parlor, and I admired the rug -- it really was a beautiful one. Still Betty Lou's mother looked sad and glum.

"What's wrong?" I asked again. "Didn't you want a rug?"

"Aunt Sammy," said Betty Lou's mother, "of course I like beautiful rugs. But what I'd rather have than anything else, is running water in the kitchen. During the past year I have walked miles, carrying water into the kitchen. I suppose I have dragged and tugged at least 30 tons of water into the house, to keep the water bucket filled, and the tubs filled on wash day. No wonder my back aches, and I'm too tired to do anything but go to bed, at night, Aunt Sammy."

"It's too bad," I admitted, "I don't have running water in my kitchen yet, either. Perhaps I'd better run home and tell Uncle Ebenezer that I'd rather have a sink, with hot and cold running water, than all the rugs, and red plush chairs, and cut glass punch bowls, in the country."

Well, in time, both Betty Lou's mother and myself had hot and cold running water in our kitchens. And how we did brag, to our neighbors!

To get back to Betty Lou, who is thirteen, and in the eighth grade at school. I've told you how interested she is in cooking, and in planning meals. Believe it or not -- she actually likes to wash dishes. In fact, Betty Lou can't understand why her mother used to hate cooking, and dishwashing, and cleaning. But I can understand it. So can you, if you've ever worked in an old-fashioned inconvenient, ugly kitchen.

Betty Lou works in an up-to-date kitchen. It has plenty of light, good ventilation, pretty curtains, and a rest corner. There's a comfortable chair in the rest corner, a sewing basket, and a shelf for cookbooks and bulletins. Guess which one of Betty Lou's cookbooks she uses most often. Right you are -- the one with the spinach-green cover.

Now let me tell you why Betty Lou likes to wash dishes. In the first place she has a sink, connected with a plentiful supply of hot and cold running water, and with a sanitary drainage system. The sink is of white enamel ware, with a high back, and a drainboard at each side of the sink. The dishes are pushed through a pass closet from the dining room, and stacked on the drainboard to the right of the sink. The wire dish drainer, which has special compartments for plates, silverware, etc., is placed on the left of the sink. Betty Lou has all the tools she needs to make dish-washing simple and effective. There is a small shelf above the sink for cleaning materials. Hanging underneath the shelf are a dish mop, plate scraper, small brush, a long handled pot cleaner, and a soap shaker. In other words, the right tools, in the right place.

That's enough about dish-washing. I do want to mention a few more points, about the sink. The space directly under the sink is left open, so that the plumbing can be reached easily, for repairs, and so that the "chief cook and bottle washer" of the household will have room for her knees, as she works at the sink. The sink is just the right height for Betty Lou and her mother. When they are tired of standing, they pull out from under the sink the white enameled kitchen stool. Besides the kitchen stool, there's a garbage pail under the sink.

I could talk for hours, about kitchens -- because there's no household subject which interests me more. However, I realize that there are other important subjects. Before we pass on to questions and answers and menus, I'd like to mention again the free bulletin on "Convenient Kitchens." Whether you are building, making over, or just rearranging a kitchen, I'm sure it will prove a help.

The first question today is from a listener who wants to know why meringues fall, after pies are taken from the oven. It is probably because she cooks the meringue in too hot an oven. If she will beat the egg whites for her meringue very stiffly, mix them with sugar, in the proportion of one tablespoon of sugar to one egg white, then pile the meringue lightly on the pie, and cook in a very moderate oven, the meringue should stand up perfectly, until the pie is served. Don't forget about the very moderate oven.

Second question: "Do you have any information on making sun suits for children?"

Yes. Send for the free leaflet on Children's Rompers. It contains pictures of sun suits for children.

Today's dinner suggestion includes an Omelet; Hominy; Lettuce Salad; and Chocolate Pudding. Did I say an omelet? I don't mean a plain everyday omelet -- I mean a rich, colorful, tasty, Spanish Omelet. Make the omelet according to directions on page 23, of your Radio Cookbook. Don't forget that the secret of a perfect omelet is to cook it at a moderate temperature. When your perfect omelétis done, and turned out onto a hot platter, pour over it a Spanish sauce, made according to the recipe on page 62 of the Radio Cookbook.

The next dish is hominy, plain boiled hominy, the whole grains. Hominy reminds me of the little old lady who used to peddle this product, in our neighborhood. We called her "the hominy lady." She always wore a tight-fitting green velveteen jacket, and a black fascinator over her head. Do you remember when a

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1. The first part of the paper is devoted to a general discussion of the problem of the origin of life. It is shown that the problem is one of the most important and most difficult in the history of science.

2. The second part of the paper is devoted to a discussion of the various theories of the origin of life. It is shown that the most plausible theory is that of spontaneous generation.

3. The third part of the paper is devoted to a discussion of the evidence in favor of spontaneous generation. It is shown that the evidence is very strong and conclusive.

4. The fourth part of the paper is devoted to a discussion of the objections to spontaneous generation. It is shown that the objections are all unavailing.

5. The fifth part of the paper is devoted to a discussion of the implications of the theory of spontaneous generation. It is shown that the theory has far-reaching implications for the history of life on earth.

6. The sixth part of the paper is devoted to a discussion of the history of the theory of spontaneous generation. It is shown that the theory has been accepted by the majority of scientists since the time of Aristotle.

7. The seventh part of the paper is devoted to a discussion of the future of the theory of spontaneous generation. It is shown that the theory is still one of the most important and most difficult in the history of science.

8. The eighth part of the paper is devoted to a discussion of the conclusions of the paper. It is shown that the theory of spontaneous generation is the most plausible theory of the origin of life.

9. The ninth part of the paper is devoted to a discussion of the bibliography. It is shown that the bibliography is very extensive and covers a wide range of subjects.

10. The tenth part of the paper is devoted to a discussion of the conclusions of the paper. It is shown that the theory of spontaneous generation is the most plausible theory of the origin of life.

11. The eleventh part of the paper is devoted to a discussion of the implications of the theory of spontaneous generation. It is shown that the theory has far-reaching implications for the history of life on earth.

12. The twelfth part of the paper is devoted to a discussion of the history of the theory of spontaneous generation. It is shown that the theory has been accepted by the majority of scientists since the time of Aristotle.

13. The thirteenth part of the paper is devoted to a discussion of the future of the theory of spontaneous generation. It is shown that the theory is still one of the most important and most difficult in the history of science.

14. The fourteenth part of the paper is devoted to a discussion of the conclusions of the paper. It is shown that the theory of spontaneous generation is the most plausible theory of the origin of life.

15. The fifteenth part of the paper is devoted to a discussion of the bibliography. It is shown that the bibliography is very extensive and covers a wide range of subjects.

16. The sixteenth part of the paper is devoted to a discussion of the conclusions of the paper. It is shown that the theory of spontaneous generation is the most plausible theory of the origin of life.

17. The seventeenth part of the paper is devoted to a discussion of the implications of the theory of spontaneous generation. It is shown that the theory has far-reaching implications for the history of life on earth.

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fascinator was an elegant piece of wearing apparel?

I won't describe the process of cooking hominy. But if there should be any young cooks who want recipes for hominy -- Hominy Turnovers, Scalloped Hominy, Hominy Muffins, Hominy Date Pudding, and Hominy Fruit Scallop -- I'll be glad to send you the Corn Recipe bulletin.

The last dish on today's menu is a Chocolate pudding. This recipe is in the Radio Cookbook, on page 57, but I'll cheerfully broadcast it for the unfortunate people who have not yet written for a cookbook. Seven ingredients, for Chocolate Pudding:

4 cups milk	6 level tablespoons cornstarch
1-1/2 squares unsweetened chocolate.	1/2 teaspoon salt
1/2 cup sugar.	1 egg, and
	1 teaspoon vanilla

Please check the seven ingredients, while I repeat them: (Repeat)

Mix the cornstarch and sugar. Melt the chocolate and heat it with the milk and salt in a double boiler. Pour some of this warm milk into the cornstarch and sugar. Return it to the double boiler, stirring until thickened; then cover and cook for about 20 minutes. Beat the egg until light, and after pouring the hot pudding into it, beat well again. Add the vanilla and pour at once into a wet mold. Chill thoroughly. Serve with a soft custard, cream, or whipped cream.

To repeat the menu: Spanish Omelet; Hominy; Lettuce Salad; and Chocolate Pudding.

